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DEPARTMENT OF  
HEALTH AND HUMAN SERVICES  
NEVADA DIVISION of PUBLIC  
and BEHAVIORAL HEALTH



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July 6, 2023

**MEMORANDUM**

**To:** James Dzurenda, Director  
Nevada Department of Corrections

**Through:** Ihsan Azzam, PhD, MD  
Chief Medical Officer, DPBH

**From:** Vincent Valiente, REHS  
For Paul Shubert, Chief, DPBH

**Subject:** Nevada State Board of Prison Commissioners (NSBOPC) August 2023 meeting

As required by the Nevada Revised Statutes (NRS) 209.382, NRS 444.330 and NRS 446.885, the Division of Public and Behavioral Health (DPBH) conducts regular inspections of State Correctional Facilities. These inspections include:

- a) **Medical and Dental Services** based upon *Standards for Medical Facilities* as provided in Chapter 449 of NRS.
- b) **Nutritional Adequacy of Diet\*** based on *National Dietary Guidelines*. Inspections of diet adequacy take in consideration religious and/or medical dietary recommendations for individual offenders, and adjustments of dietary allowances for age, sex, and level of activity.
- c) **Sanitation, Healthfulness, Cleanliness and Safety** of various institutions and correctional facilities which include a focus on food safety practices.

\*Pursuant to NRS 209.382, NRS 444.330, and NRS 446.885, during each inspection of a state correctional facility, DPBH inspector/s verify that dietitian's recommendations are appropriately followed. Nutritional adequacy of inmates' diet is verified by onsite direct observations, document review and interviews with staff from that facility.

**DIETARY/SANITATION INSPECTIONS (Table 1) "Critical Violations Identified During Annual Dietary Inspections of State Prisons."** As of the date of preparing this report, three state prisons; High Desert State Prison (HDSP), Florence McClure Women's Correctional Center (FMWCC), and Southern Desert Correctional Center (SDCC) have been inspected. Inspections of additional prison facilities will be scheduled and completed by end of 2023. Table 1 summarizes critical violations identified during the 2023 annual dietary inspections. Table 1 also summarizes previous critical violations from 2016 through 2023.

## MEDICAL INSPECTIONS

The 2023 Medical inspections for Ely State Prison and Lovelock Correctional Center are scheduled for September and October 2023 respectively.

## DIETARY/SANITATION INSPECTIONS (Table 1)

As of the date of preparing this report, HDSP, FMWCC and SDCC have been inspected. The following critical violations were identified:

### *High Desert State Prison\*\**

1. Equipment not properly sanitized/Potential for cross-contamination  
(A culinary three compartment sinks had no detectable sanitizer at the time of inspection).
2. Equipment was not properly sanitized  
(The high temperature dishwashing machines were in disrepair “malfunctioning “at the time of inspection and were not properly sanitizing within the correct temperature range).
3. Culinary offender staff were not following good hygienic practices  
(Culinary offender staff were observed handling ready-to-eat food with bare hands).
4. Refrigeration units were at improper temperature  
(Two common fare refrigeration units were not holding a temperature of 41 degrees F. or below at the time of inspection).

### *Florence McClure Women’s Correctional Center\*\**

1. Equipment was not properly sanitized  
(The final rinse spray was not activating at the time of inspection).

### *Southern Desert Correctional Center\*\**

1. Substantial health hazards were observed through-out the Culinary Unit at the time of inspection. “Substantial health hazard” includes any factor or condition which has the potential to increase the risk and/or cause injury to public health.
2. Handwashing sinks were not fully operational  
(Multiple handwashing sinks were not stocked with soap and paper towels).
3. Culinary offender staff were not following good hygienic practices.  
(Culinary staff were not washing their hands within food preparation areas, dishwashing areas, and between changing duties).
4. Equipment was not properly sanitized/potential for cross-contamination  
(Culinary offender staff were observed not completing the necessary steps to properly wash, rinse, and sanitizer soiled ware. This was observed at the common fare three-compartment sink and culinary dishwashing machine. In addition, culinary offender staff were observed improperly using handwashing sinks to rinse of culinary utensils).
5. Equipment was not properly sanitized  
(Two high temperature conveyor dish machines were in disrepair “malfunctioning” at the time of inspection).
6. Presence of insects  
(Live roaches were observed throughout the culinary operations).

As discussed with SDCC facility staff, the improper dishwashing and poor hygienic practices observed during the inspection pose the greatest risk for a facility wide foodborne illness outbreak. It's important to note that the dishwashing and sanitizing issues are consecutive/repeated violations cited over several years of facility inspections.

Furthermore, no preventative maintenance (PM) for culinary equipment was observed or could be verified by SDCC staff. Facility maintenance staff must follow a consistent PM schedule to prevent equipment malfunction from daily use. The PM must include an applicable (regular) weekly, monthly, quarterly, and/or annual servicing checklist of supportive facilities such as, but not limited to, culinary refrigeration, hot holding equipment, plumbing, dishwashing, HVAC, waste management, etc.

\*\*The NDOC Compliance Enforcement Officer ensured corrective actions will be promptly taken by the facility for critical violations which could not be corrected by the end of each inspection.

### NUTRITIONAL ADEQUACY INSPECTIONS

As of the date of preparing this report, HDSP, FMWCC and SDCC have been inspected for nutritional adequacy to ensure each facility was following the applicable Dietician certified menus. The remaining State Prison inspections will be scheduled and completed by end of 2023. Zero violations were identified regarding nutritional menu compliance during the 2023 inspections of HDSP, FMWCC and SDCC.

### Included Attachments

1. Table 1. DIETARY INSPECTIONS – Critical Violation Identified During 2023 Annual Dietary Inspections

Should you have any questions regarding the Biannual NSBOPC Meeting Update, please do not hesitate to contact me at 775-684-1061.